Docket Item #10 SPECIAL USE PERMIT #2003-0088

Planning Commission Meeting October 7, 2003

**ISSUE:** 

Consideration of a request for a special use permit to operate a restaurant.

**APPLICANT:** 

Dahlia Kamel

**LOCATION:** 

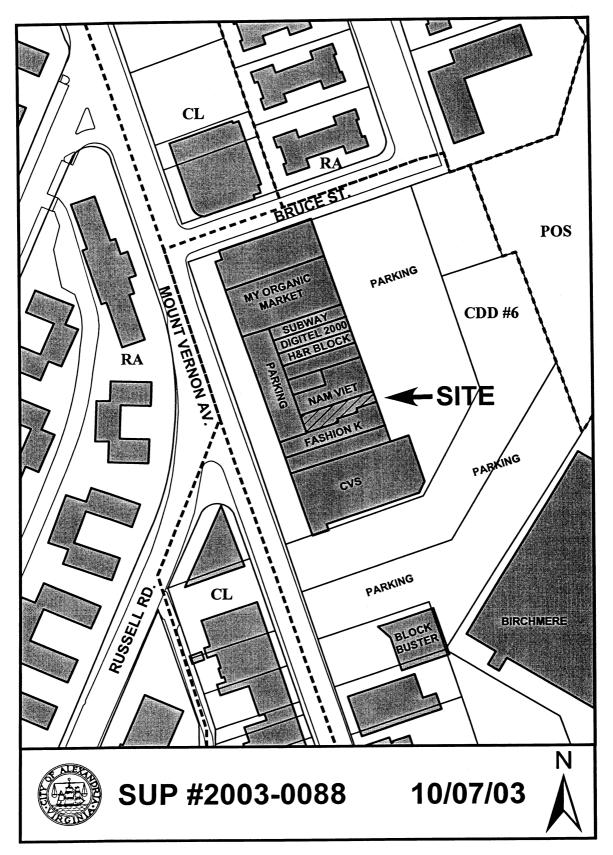
3817 Mt. Vernon Avenue

**ZONE:** 

CDD-6/Coordinated Development District

<u>PLANNING COMMISSION ACTION, OCTOBER 7, 2003</u>: By unanimous consent, the Planning Commission <u>recommended approval</u> of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



## STAFF RECOMMENDATION:

Staff recommends approval subject to compliance with all applicable codes and ordinances and the following conditions:

- 1. The special use permit shall be granted to the applicant only or to any corporation or entity in which the applicant has a controlling interest. (P&Z)
- 2. The hours of operation of the restaurant shall be limited to between 11:00 a.m. and 11:00 p.m., daily. (P&Z)
- 3. No more than ten seats may be provided at the restaurant inside and outside. (P&Z)
- 4. Outside dining may be provided subject to a plan that is reviewed and approved by the Director of Planning and Zoning. The applicant shall ensure the outdoor seating does not restrict pedestrian access to other merchants in the shopping center. The outdoor seating area shall be cleaned and washed at the close of each day of operation. No seating shall encroach on a public right-of-way. (P&Z)
- 5. No live entertainment shall be provided at the restaurant. (P&Z)
- 6. No food, beverages, or other material shall be stored outside. (P&Z)
- 7. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on site outside of those containers. (P&Z)
- 8. Litter on the site and on the public right of way and spaces adjacent to or within 75 feet of the premises shall be picked up twice a day, and more often if necessary, to prevent an unsightly and unsanitary accumulation, on each day that the business is open to the public. (P&Z)
- 9. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
- 10. Meals ordered before the closing hour may be served, but no new patrons may be admitted, and all patrons must leave by one hour after the closing hour. (P&Z)

- 11. The applicant shall require that employees who drive to work use off-street parking. (P&Z)
- On-site alcohol service is permitted; no off-premise alcohol sales are permitted. (P&Z)
- 13. No amplified sound shall be audible at the property line. (P&Z)
- 14. The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and a robbery awareness program for all employees. (Police)
- 15. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)
- 16. Delivery vehicles shall be parked in designated off-street parking spaces located in the parking lot behind the building at the Mount Vernon Village Shopping Center. Loading and unloading of delivery vehicles shall take place from behind the shopping center at the rear access door of the business. Delivery vehicles shall be no larger than passenger vehicles. (P&Z)
- 17. No equipment including kitchen equipment shall not be cleaned outside, nor shall any cooking residue or any other waste be washed onto the streets, sidewalks, alleys, or into storm sewers. (T&ES)
- 18. The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
- 19. All loudspeakers shall be prohibited from the exterior of the building and no amplified noise will be audible at the property line. (T&ES)

20. The Director of Planning and Zoning shall review the special use permit one year after the use becomes operational and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review as a result of a complaint that rises to the level of a violation, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

Staff Note: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

#### **DISCUSSION:**

- 1. The applicant, Dahlia Kamel, requests special use permit approval for the operation of a restaurant located at 3817 Mt. Vernon Avenue, in the Mount Vernon Village Center.
- 2. The subject shopping center site contains approximately 537 feet of frontage on Mount Vernon Avenue and 377 feet of frontage on Bruce Street. The site consists of four parcels with a total lot area of 202,776 square feet (4.6 acres). The site is developed with the Mount Vernon Village Center, an existing small-scale shopping center. The restaurant is proposing to occupy a vacant tenant space of 1,023 square feet located near the CVS Pharmacy (see attached plan). Access to the property is from both Mount Vernon Avenue and Bruce Street.

To the north of the site are retail and residential uses including Lillian's restaurant and the Chirilagua Housing Cooperative, to the south are retail establishments including Blockbuster Video, to the east is Four Mile Run Park, and to the west is the Presidential Greens Apartments.

- 3. The applicant proposes to operate a carry out restaurant with delivery service. The restaurant will sell chicken wings, hamburgers, appetizers, salads, and related products (see menu). According to the Wing Zone web site, it is one of the fastest growing franchises in the nation.
- 4. Wing Zone will operate Monday through Friday from 4:00 p.m. to 11:00 p.m. and Saturday and Sunday from 11:00 a.m. to 11:00 p.m. Between 9:00 p.m. and 11:00 p.m., the restaurant will only be open for delivery orders over the phone.
- 5. The parking requirement for a carry-out restaurant without seats is calculated the same as a retail establishment. Under Section 8-200 (A) (16) of the zoning ordinance a retail use at this location requires seven parking spaces. In this case, the subject property has a total of 297 parking spaces for the shopping center lot, which meets the parking requirement for the retail uses at the shopping center.
- 6. The applicant proposes to use three delivery vehicles, which will be parked in the parking lot.
- 7. There will be no seating inside or outside the restaurant. No live entertainment will be offered, and alcohol will not be served.
- 8. Five employees will be present for each eight hour shift.

- 9. Deliveries to the restaurant are expected to occur two to three times each week between 3:00 p.m. and 6:00 p.m.
- 2001. Zoning: The subject property is located in the CDD/Coordinated Development District #6 zone. According to Section 5-602 (A) of the zoning ordinance, the NR/Neighborhood Retail regulations apply to this zoning district. Section 4-104 (D-G) of the zoning ordinance allows a restaurant in the NR zone with an administrative special use permit if the proposed restaurant meets the general and specific standards for restaurants in the zone. Section 4-104 (G) (6) of the zoning ordinance requires a minimum of 40 seats to offer delivery service. In this case, the proposed restaurant will be offering delivery service, but is not offering seating. Therefore, the restaurant requires City Council approval of a special use permit.
- 11. <u>Master Plan:</u> The proposed use is consistent with the Potomac West chapter of the Master Plan which designates the property for a mix of commercial and residential use. The Potomac West Small Area Plan and Arlandria Neighborhood Plan, encourages the support of neighborhood oriented, small-scale retail and coordinated mixed use development.

#### **STAFF ANALYSIS:**

Staff does not object to the proposed restaurant located at 3817 Mt. Vernon Avenue. The restaurant will provide a convenient service to residents and workers in the area. It will add to the diverse restaurant options already offered in Arlandria.

Staff would prefer to see a more pedestrian oriented restaurant with seating to add vitality to the street, consistent with the goals of the Arlandria Plan. A carry-out restaurant without seating was not included in the administrative review process in the NR zone specifically because it does not meet this criteria. However, there are a number of restaurants that offer seating in the immediate area, including R.T.'s, a Thai restaurant, Subway, Waffle House, and a Vietnamese restaurant to be located immediately adjacent to the subject carry-out (SUP#2002–0111). Therefore, the proposed restaurant does not create a disproportionate number of carry-outs in the area. Staff finds that although not consistent with the goals of the Arlandria Plan, the small carry-out will not impede the implementation of the goals of the Arlandria Plan.

Staff recommends a condition allowing indoor and outdoor seating to encourage the applicant to consider seating for pedestrian patrons. In addition, staff recommends allowing longer hours to include the lunch hour to add daytime activity on the premises. Staff recommends a one year review to monitor the impact of the carry-out establishment on the area, and to ensure compliance with all conditions.

With these conditions, staff recommends approval of the special use permit, however,

STAFF: Eileen Fogarty, Director, Department of Planning and Zoning;

Barbara Ross, Deputy Director; Valerie Peterson, Urban Planner.

## CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

## Transportation & Environmental Services:

- R-1 No equipment including kitchen equipment shall not be cleaned outside, nor shall any cooking residue or any other waste be washed onto the streets, sidewalks, alleys, or into storm sewers.
- R-2 The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services.
- R-3 All loudspeakers shall be prohibited from the exterior of the building and no amplified noise will be audible at the property line.
- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.

#### Code Enforcement:

- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Four sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.
- C-3 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.

- C-4 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC ^[313.0.
- C-5 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-6 The following code requirements apply where food preparation results in the development of grease laden vapors:
  - (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
  - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-7 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
  - (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
  - (b) How food stuffs will be stored on site.
  - (c) Rodent baiting plan.

## Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans are to be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-3 Permits must be obtained prior to operation.
- C-4 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-5 Certified Food Managers must be on duty during all hours of operation.
- C-6 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

## Police Department:

- R-1 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business.
- R-2 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees.
- F-3 The applicant is not requesting an A.B.C. permit. The Police Department concurs with this.

# APPLICATION for SPECIAL USE PERMIT # 2003-0088

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[must use black ink or type]	<b>A</b>
PROPERTY LOCATION: 3817 M	H. Vernon Denue
TAX MAP REFERENCE: 7.00-00	
APPLICANT Name: Dahlia Kar	mel - DC Wings, Onc.
Address: 4440 Flintst	one Rd, Alexandria, VA 2230Ce
PROPERTY OWNER Name: Arlandr	r'a lenter. LLC
Address: 40 Divaris, 1130	o Rockville Pike, Suite 704, Rockville
PROPOSED USE: Wing Zone:	Take-out & delivery
restaucant	
THE UNDERSIGNED, having obtained perm of Alexandria to post placard notice on the property for 11-301(B) of the 1992 Zoning Ordinance of the City of THE UNDERSIGNED hereby attests that surveys, drawings, etc., required to be furnished by the analysis.	or which this application is requested, pursuant to Article XI, Section of Alexandria, Virginia.  all of the information herein provided and specifically including all applicant are true, correct and accurate to the best of their knowledge pritten materials, drawings or illustrations submitted in support of this
application and any specific oral representations made	licant unless those materials or representations are clearly stated to be ntions, subject to substantial revision, pursuant to Article XI, Section
Print Name of Applicant or Agent	Signature
4440 FlintStone Road Mailing/Street Address	703-718-0175 Telephone # Fax #
Allandria VA 2030 City and State Zip Code	8-10-08 Date
DO NOT WRITE BELOW T	HIS LINE - OFFICE USE ONLY
Application Received:	Date & Fee Paid:\$
ACTION - PLANNING COMMISSION: _	
ACTION - CITY COUNCIL:	
ne	12

07/26/99 p:\zoning\pc-appl\forms\app-sup1

## Administrative Special Use Permit # 2003-008

All applicants must complete this form. Supplemental forms are required for restaurants (see attached form). [ ] Contract Purchaser [] the Owner The applicant is (check one) 1. [] Other: \_\_\_\_\_ of the subject property. State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent. Dahlia Kamel 100% 4440 Flintstone Road If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia? Provide proof of current City business license [] Yes. The agent shall obtain a business license prior to filing application, [] No. if required by the City Code. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the 2. plan is required for plans that are 8½" x 14" or smaller. Two copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

## NARRATIVE DESCRIPTION

Please expla	in how yo	u intend	to comply	with the g	eneral and	specific sta	andards outli
Section 4-14	04 of the	Zoning O	rdinance.	(Attacl	h additiona	l sheets if r	ecessary)
	SEC A	tHac	hed.				
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N. A. W.							

### **#3 NARRATIVE DESCRIPTION**

Wing Zone is requesting a permit to open a take-out and delivery restaurant in the Mount Vernon Village Center. Wing Zone restaurants sell chicken wings, hamburgers, appetizers, salads, and related products. Wing Zone will operate Monday through Friday 4:00 PM to 11:00 PM, Saturday and Sunday 11:00 AM to 11:00 PM. Parking is provided on-site by the shopping center. There are more than 300 parking spaces for the employees and patrons of Mount Vernon Village Center. Wing Zone will not generate any noise outside the space.

### General Standards

Wing Zone will encourage employees who are not driving as a part of their job to use public transportation where possible.

There are several hundred parking spaces in the center, so off-street parking will not be necessary.

There is ample parking for customers in the center, so off-street parking will not be necessary.

## Specific Standards for Restaurants

The hours of operation are Monday through Friday 4:00 PM to 11:00 PM, Saturday and Sunday 11:00 AM to 11:00 PM. The hours shall be posted at the entrance of the restaurant. For the safety of our employees no one will be admitted after 9:00 PM, but we will continue to accept orders for delivery until 11:00 PM.

There will be no seating, inside or outside the restaurant. Wing Zone will not have any live entertainment at the restaurant. Wing Zone will not serve/sell alcoholic beverages.

Wing Zone will not store anything outside the restaurant. Wing Zone employees will pick up any litter within 75 feet of the restaurant at least twice per day and at close of business each day that the business is open.

Employees will not clean kitchen equipment outside or wash any cooking resident into streets, alleys or storm sewers.

There will be no amplified sound coming from the restaurant.

Wing Zone will control odors and smoke coming from the restaurant.

The permit will be displayed in a conspicuous place in the restaurant and made available to the public at all times.

## USE CHARACTERISTICS

. Th	e proposed special use permit request is for. (check one)
	[] administrative approval for a use allowed subject to standards in the NR zone,
	a new use requiring a special use permit,
	[] a development special use permit,
	[] an expansion or change to an existing use without a special use permit,
	[] expansion or change to an existing use with a special use permit,
	[] other. Please describe:
. Ple	ease describe the capacity of the proposed use:
Α.	period (i.e. day hour or shift).
	100 orders per day; 14 per hour; 1 out of 4 orders will be pick-up
В.	or a last an amount of the specific time period (i.e.
	Hours:  Alonday through Friday  Daturday & Sunday  Hours:  Hou
7. P	lease describe any potential noise emanating from the proposed use:  Describe the noise levels anticipated from all mechanical equipment and patrons.  No noise is anticipated outside the store.

B.	How will the noise from patrons be controlled?  There is no anticipation of noise from
	Patrons.
	cribe any potential odors emanating from the proposed use and plans to control them:
	ootking smells will be removed via an USF and permitted hood exhaust system.
	Jo
Plea	se provide information regarding trash and litter generated by the use:  What type of trash and garbage will be generated by the use?
В.	How much trash and garbage will be generated by the use?
C.	How often will trash be collected?
D.	How will you prevent littering on the property, streets and nearby properties?
	Trasheans are located throughout the
	Center; litter will be picked up by employees

## Administrative Special Use Permit #\_ 2003-0088

10.	Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?
	[] Yes. No.
	If yes, provide the name, monthly quantity, and specific disposal method below:  N/A
11.	Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?
	[] Yes. No.
	If yes, provide the name, monthly quantity, and specific disposal method below:
12.	What methods are proposed to ensure the safety of residents, employees and patrons?  The Shopping Center has an Alexandra Police  Satellite office. The presence of officers  from time to time will help to ensure the safety of  COHOL SALES those in the Center.
13.	Will the proposed use include the sale of beer, wine, or mixed drinks?
	[] Yes. No.
	If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

## PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

(Note: No off-street parking is required for restaurants pursuant to Article VI, Section 4-1404 of the Zoning Ordinance. However, employees who drive to work are required to use off-street parking.)

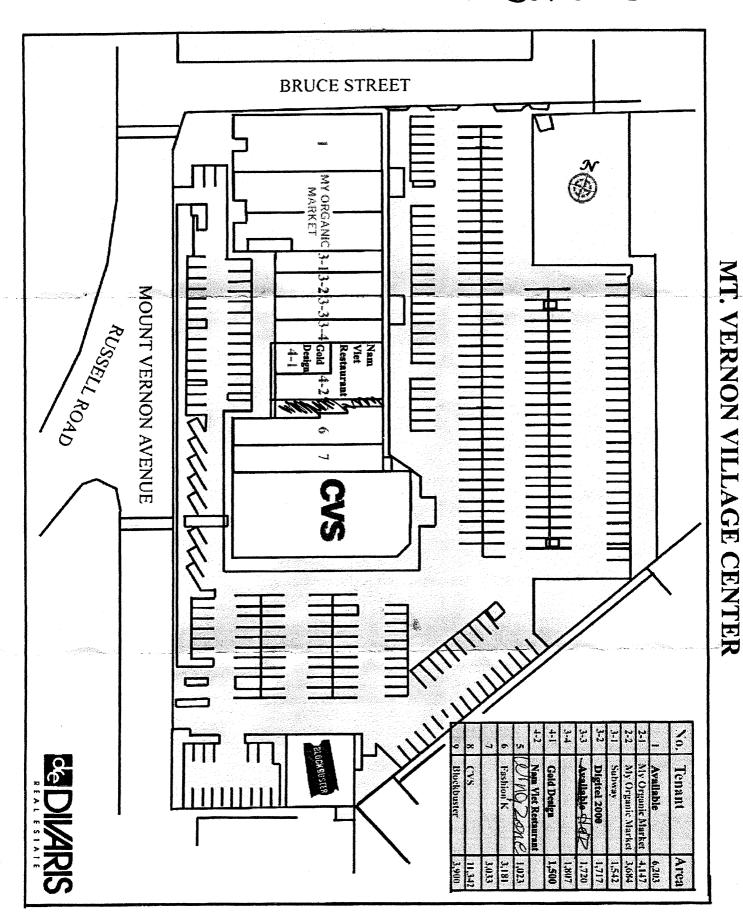
	A.	How many parking spaces are required for the proposed live theater or outdoor crafts market use pursuant to Section 8-200 (A) of the zoning ordinance?					
		N/A					
	B.	How many parking spaces of each type are provided for the proposed use:					
		304 Standard spaces					
		NA Compact spaces					
		Handicapped accessible spaces.					
		NA Other.					
	C.	Where is required parking located? (on-site [] off-site (check one)					
		If the required parking will be located off-site, where will it be located:					
		N/A					
		Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.					
	D.	If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.					
15.	Plea	ase provide information regarding loading and unloading facilities for the use:					
	A.	How many loading spaces are required for the use, per section 8-200 (B) of the					
		zoning ordinance? NWE					
	B.	How many loading spaces are available for the use? Loading in the rear					
	C.	Where are off-street loading facilities located? Loading [delivenes will be in the rear of the building.					

	D.	During what hours of the day do you expect loading/unloading operations to occur?
		Deliveries are expected between
		3Pm - Lepn.
	E.	How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
		Deliveries are expected between 2 to 3
		times per week.
16.	turn	treet access to the subject property adequate or are any street improvements, such as a new ling lane, necessary to minimize impacts on traffic flow?
	_د	truet access is adequate.
SIT	E CH	HARACTERISTICS
17.	Wil	I the proposed uses be located in an existing building? Yes [] No
	Do	you propose to construct an addition to the building? [] Yes No
	Hov	w large will the addition be? $NA$ square feet.
18.		at will the total area occupied by the proposed use be?
	102	sq. ft. (existing) + $g$ sq. ft. (addition if any) = $l \otimes 3$ sq. ft. (total)
19.	The	e proposed use is located in: (check one)
		a stand alone building [] a house located in a residential zone [] a warehouse
	<b>X</b> a	a shopping center. Please provide name of the center: Mt. Vernon Village Cent
	[]a	an office building. Please provide name of the building:
		other, please describe:

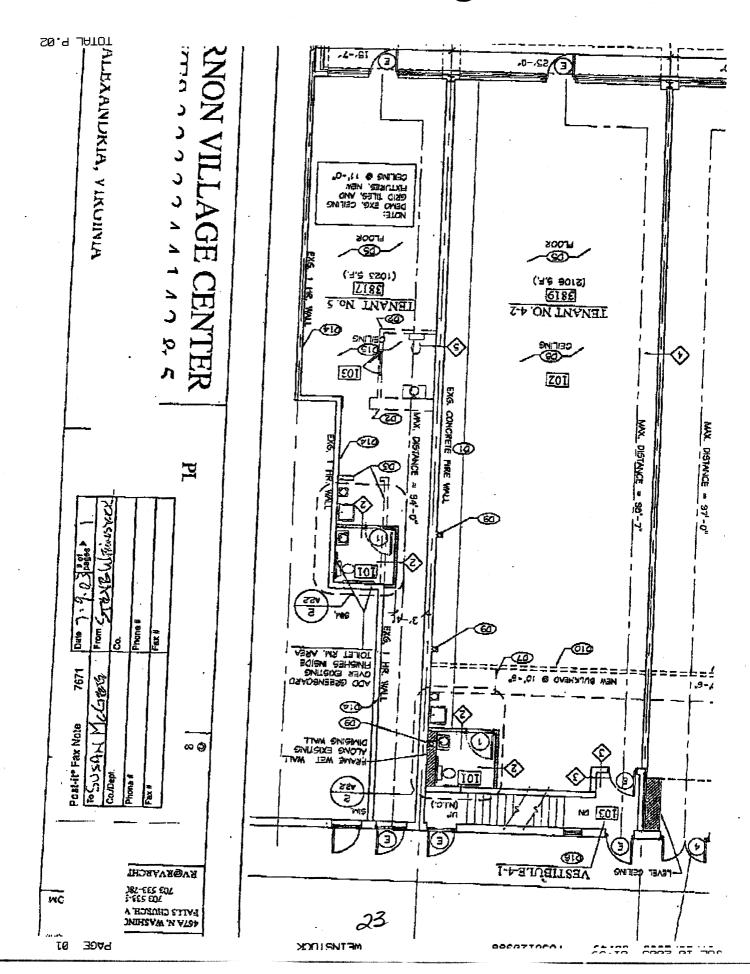
## RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting administrative special use permit approval for restaurants shall complete the following section.

.Se	e provide the following information:
	How many seats are proposed?
	Indoors: Outdoors: Total number proposed:
	Will the restaurant offer any of the following?
	NO alcoholic beverages beer and wine (on-premises)
	NO beer and wine (off-premises)
	Please describe the type of food that will be served:
	chicken wings, sandwiches, appetizers, related products
-	Unicar wings, containing, approximation
	related products
	The restaurant will offer the following service (check items that apply):
	table service bar carry-out delivery
	If delivery service is proposed, how many vehicles do you anticipate?
	Will delivery drivers use their own vehicles? Yes No.
	Where will delivery vehicles be parked when not in use? Parking lot
	where will delivery vehicles be parked when not in use.
	Will the restaurant offer any entertainment (i.e. live entertainment, large screen televis video games)?YesNo
	If yes, please describe: WA
	11 you, proude december



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ELICE TOYALLE

Menu

Pick one of our 25 FLAVORS for ANY of our menu items, including Wings, Sandwiches, Fingers and Salads.

Prices may vary at each location. Please use the Store Locator to find your local W

- Mild
- Medium
- Hot
- Hotter
- Nuclear
- **Hot Garlic**
- **Hot Honey Garlic**
- **Honey Garlic**
- Lemon Pepper Garlic
- **Garlic Parmesan**
- BBQ
- Honey BBQ
- Spicy BBQ
- Honey Mustard BBQ
- Hot Honey BBQ
- Teriyaki
- Honey Teriyaki
- Hot Honey Teriyaki
- Nuclear Honey Teriyaki
- Cajun Teriyaki
- Honey Mustard
- Hot Honey Mustard
- Cajun
- Lemon Pepper
- Cool Ranch



Pick your flavor from the Flavor Zone (on the left of the screen).

<b>5</b> (One Flavor, One Ranch)	3.49
10 (One Flavor, One Ranch)	5.99
15 (One Flavor, One Ranch)	8.4
20 (One or Two Flavors, One Ranch)	10.9
<b>30</b> (One or Two Flavors, Two Ranch)	15.9
<b>50</b> (Up to Three Flavors, Three Ranch)	24.9
<b>75</b> (Up to Three Flavors, Four Ranch)	35.9
100 (Up to Four Flavors, Five Ranch)	45.9

**Add Celery Extra Bleu Cheese or Ranch** .69 Add fries to any Wing order 1.79





• Pick your Quantity

_	Dick your	Flavor	from th	e Flavor	Zone	(on the	left of	the screer	1)
•	PICK YOU	Flavoi	HOIII G	ic i lavoi	200	,			-,

• Dipped or On Side

3 (One Flavor)	3.49
<b>5</b> (One Flavor)	5.49
10 (One Flavor)	9.99
20 (Up to Two Flavors)	17.99
<b>50</b> (Up to Three Flavors)	44.99



5 Fingers & Wedge Fries

6.9

# Chicken Sandwiches & 1/2 Pound Burgers \$6.99

served with Wedge Fries\* – Lettuce, Tomato, Onion, Mustard, Mayo, Ketchup and Pickle Spear on the side

\*substitutions available for an additional charge

#### **Pick Your Sandwich**

- Grilled Chicken Breast
- Fried Chicken Breast
- 1/2 Pound Burger

#### Pick your Flavor

Plain OR any of our 25 flavors (on the left of the screen



#### Cheese or No Cheese

**Jumbo Size Your Fries for Additional \$.99** 

## FreshChickenSalads \$6.99

#### Pick Your Salad

- Grilled Chicken Breast
- Fried Chicken Breast

#### **Pick Your Flavor**

■ Plain OR any of our 25 flavors (on the left of the



#### screen

#### Pick your Dressing

- Bleu Cheese
- Ranch
- Honey Mustard
- Lite Italian

## Sides

Wedge Fries	Regular Jumbo	1.7 2.9
	Jumbo	2.9
Cheese Fries	Regular	
	Jumbo	3.9
Beer Battered Onion Rings	Regular	1.9
	Jumbo	3.4
Mozzarella Sticks (5)		3.9
Fried Mushrooms		3.9
Ranch or Bleu Cheese & Celery		.9
Garden Salad		4.9
Side Salad		2.4

## Kid'z Menu

5 Wings & Wedge Fries	4.9
3 Chicken Fingers & Wedge Fries	4.9

## Soft Drinks

Cans	.89
2-Liter Bottles	2.49



## Dessert

Cheesecake 2.4!



## **Hungry Yet?**

Find the Wing Zone nearest you and dig in!

Find Your Zone!